

# **Holiday Inn**<sup>®</sup>

AN **IHG**<sup>®</sup> HOTEL

## **Holiday Inn Louisville East**

### **Plated Breakfast Menu**

Plated Breakfast is served with Juice, Hot Tea, Regular and Decaf Coffee.

Clients agree that hotel will apply \$5.00 menu price upcharge per each plated meal for event functions requesting a choice of two or more meal options served - up to 3 plated meal options allowed

#### Keep it Simple

\$18.00

Bacon **OR** Sausage Links (select one option)  
Scrambled Eggs  
Biscuits with Jelly and Butter  
Breakfast Potatoes

#### French Toast or Pancakes

\$20.00

Classic French Toast or Buttermilk Pancakes with Warm Maple Syrup  
Bacon **OR** Sausage Links  
Breakfast Potatoes  
Fresh Fruit Cup

#### Bluegrass Scramble

\$22.00

Scrambled Eggs with Cheese  
Bacon **OR** Sausage Links  
Breakfast Potatoes  
Biscuits with Jelly & Butter  
Fresh Fruit Cup

**\*\*ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 24% SERVICE FEE\*\***

**\*Prices Subject to Change\***



## Plated Breakfast Menu Continued

### Chef's Signature Quiche

\$23.00

Homemade Quiche with Spinach, Mushrooms, Caramelized Onions, and Cheddar Cheese  
 Breakfast Potatoes  
 Sliced Tomatoes  
 English Muffin with Fruit Preserves & Butter  
 \*\*\* Add Bacon or Sausage Links to entrée for \$4.00– per person\*\*\*

## Buffet Breakfast Selections

### Just the Basics

\$18.00

Danish, Muffins, & Mini Cinnamon Rolls

### Kentucky Continental

\$20.00

Danish, Muffins & Mini Cinnamon Rolls  
 Seasonal Sliced Fresh Fruit

### Healthy Start Breakfast

\$23.00

Bagels and English Muffin  
 Fresh Sliced Seasonal Fruit  
 Yogurt with Granola  
 Oatmeal with assorted toppings

### Louisville Premium Continental

\$25.00

Danish, Muffins & Mini Cinnamon Rolls  
 Sliced Bagels, Fresh Sliced Seasonal Fruit  
 Breakfast Cereal, Yogurt with Granola  
 Oatmeal with Assorted Toppings

### Derby Buffet

\$32.00

Fresh Sliced Seasonal Fruit  
 Scrambled Eggs with Cheese  
 Hot Cheesy Grits and Breakfast Potatoes  
 Bacon and Sausage Patties  
 Biscuits and Sausage Gravy w/ Jelly and Butter

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## Break Items

Priced Per Item, Gallon, or Dozen

### All Day Beverage Service

\$17.00 Per Person

Canned Sodas, Bottled Water, Iced Tea, Coffee (Regular & Decaf)

## Themed Breaks

\*\*Minimum 20 People\*\*

\*\*Note: Break Packages are Priced to be Replenished for 30 Minutes\*\*

### Popcorn Snacks

\$13.00 Per Person

Cracker Jacks, Cheddar Popcorn, Caramel Popcorn, Buttered Popcorn, & Plain Popcorn

### Snack-A-Bag Attack Break

\$15.00 Per Person

Individual Bags of: Assorted Chips, Pretzels, Snack Crackers, Cookies, Bottled Water, & Sodas

### Fun Time Candy Break

\$17.00 Per Person

Plain & Peanut M&M's, Twizzlers, Assorted Mini Candy Bars, Skittles, & Assorted Sodas

### Health Nut Break

\$19.00 Per Person

Fresh Diced Fruit, Dried Cranberries, Assorted Nuts, Assorted Cubed Cheese, Bottled Water, & Assorted Juices

### Chips & Dips

\$25.00 Per Person

Spinach Artichoke Dip with Toasted Pita Chips, Tortilla Chips, Salas, Queso Cheese Dip, Guacamole, & Pico de Gallo

### Ice Cream Sundae Break

\$25.00 Per Person

Vanilla & Chocolate Ice Cream, Strawberry Topping, Pineapple Topping, Hot Fudge Sause, Caramel Sauce, Sliced Bananas, Nuts, Cherries, Sprinkles, & Whipped Cream

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## Break Items

Priced Per Item, Gallon, or Dozen

Assorted Sodas	\$3.00
Bottled Water	\$3.00
Cold Milk or Chocolate Milk	\$3.00
Hot Chocolate Packets	\$4.00
Chilled Juices	\$4.00
Monster Energy Drinks	\$6.00
Coffee (Regular or Decaf)	\$38.00
Iced Tea	\$38.00
Fruit Punch	\$35.00
Lemonade	\$35.00
Whole Fresh Fruits	\$4.00
Nutra Grain Granola Bars	\$4.00
Assorted Candy Bars	\$3.00
Assorted Chips	\$3.00
Pretzels	\$4.00
Assorted Yogurt	\$48.00
Brownies or Lemon Bars– Per Dozen	\$42.00
Freshly Baked Cookies– Per Dozen	\$44.00
Hot Jumbo Pretzels w/ Mustard and Hot Cheese Sauce– Per Dozen	\$32.00
Tortilla Chips & Salsa– Per Pound	\$20.00
Trail Mix– Per Pound	\$48.00
Fresh Baked Cinnamon Rolls– Per Dozen	\$46.00
Assorted Danishes, Muffins, Mini Croissants, Mini Bagels– Per Dozen	\$40.00
Sausage, Egg, or Cheese Biscuits– Per Dozen	\$36.00
Hard Boiled Eggs– Per Dozen	\$20.00

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## Plated Lunches

**\*\*Plated lunches are served with Chefs Choice of Dessert, Iced Tea, and Coffee\*\***

**Clients agree that hotel will apply \$5.00 menu price upcharge per each plated meal for event functions requesting a choice of two or more meal options served - up to 3 plated meal options allowed**

### Chicken Caesar Wrap

**\$23.00 Per Person**

Wrap Includes: Chicken, Romaine Lettuce, Bacon, Diced Tomatoes, Parmesan, and Chopped Croutons in a Caesar Dressing

Sides: Potato Chips and Coleslaw

### Chicken Salad Croissant

**\$23.00 Per Person**

Croissant Includes: Chicken, Red Grapes, Celery, Toasted Sliced Almonds, and Mayo

Sides: Potato Chips and Coleslaw

### Derby House Tender Wrap

**\$24.00 Per Person**

Tender Wrap Includes: Chicken Tenders, Mixed Greens, Tomatoes, Shredded Cheese, Cucumber, and Ranch wrapped in a tortilla

Sides: Potato Chips and Coleslaw

### Tuna Salad Croissant

**\$24.00 Per Person**

Croissant Includes: Tuna, Chopped Eggs, Red Onion, Relish, and Mayo

Sides: Potato Chips and Coleslaw

### Classic BLT Wrap

**\$25.00 Per Person**

BLT Includes: Bacon, Colby Jack Cheese, Tomatoes, and Mayo in a Tortilla

Sides: Potato Chips and Coleslaw

### Traditional Club Sandwich OR Wrap

**\$25.00 Per Person**

Club Includes: Turkey, Ham, Bacon, American Cheese, Lettuce, Tomatoes, and Mayo

Sides: Potato Chips and Coleslaw

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## Plated Lunches

### Trio Salad

\$23.00 Per Person

Egg Salad, Tuna Salad, and Chicken Salad on a Bed of Lettuce with Tomato Wedges and Crackers

### Chicken Marsala

\$27.00 Per Person

Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Rolls

### Chicken Chardonnay

\$27.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Green Onions in a Chardonnay Butter Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

### Kentucky Hot Brown

\$28.00 Per Person

Sliced Turkey, Piled High on Toasted Bread and covered with Mornay Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

### Grilled Chicken Alfredo

\$28.00 Per Person

Grilled chicken Breast in Alfredo Sauce

Chefs Choice of Starch, Vegetable, and Roll

### Homemade Meatloaf

\$28.00 Per Person

Perfectly Seasoned Ground Beef Covered with a Tomato Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

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## Plated Lunches

### Old Fashioned Open Face Roast Beef

\$29.00 Per Person

Roast Top Round Thinly Sliced, Piled High on Toasted Bread and Covered With Demi Glaze Gravy

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

### Herb Crusted Pork Loin

\$30.00 Per Person

Slow Roasted Herb Encrusted Pork Loin with Light Mustard Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

### Dill Salmon

\$31.00 Per Person

Fresh Salmon Fillet Seasoned with Dill and Grilled to Perfection

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

## Lunch Buffet

**\*\*Minimum of 20 People\*\***

**\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\***

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

### The Healthy Salad Bar

\$30.00 Per Person

Field Greens, Tomatoes, Chopped Broccoli, Shredded Carrots, Celery, Bell Peppers, Red Onion, Hard Boiled Eggs, Garbanzo Beans, Quinoa, Sunflower Seeds, Grilled Vegetables, Diced Grilled Chicken, Shredded Cheese, Warm Rolls, and Butter

### The Deli Buffet

\$35.00 Per Person

Tossed Salad with Assorted Dressings, and Toppings, Potato Salad, Tuna Salad, Chicken Salad, Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Breads, and Condiments

### South of the Border

\$39.00 Per Person

Marinated Grilled Chicken, Seasoned Beef, Tossed Green Salad, Sauteed Onions, Peppers, Mexican Rice, Refried Beans, Shredded Cheese, Onions, Salsa, Guacamole, Warm Flour and Corn Tortillas.

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## Lunch Buffet Continued

**\*\*Minimum of 20 People\*\***

**\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\***

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

### Italian Classic

**\$33.00 Per Person**

Caesar Salad with Grilled zucchini, Yellow Squash Medley, Bowtie Pasta, Penne Pasta, Grilled Chicken Stripped, Meatballs in Marinara, Alfredo Sauce, Marinara Sauce, and Breadsticks

### The Great American

**\$36.00 Per Person**

Hamburgers, All Beef Hot Dogs, Sausage, Peppers, Cole Slaw, Potato Chips, Macaroni and Cheese, and Accompanying Condiments

### Kentucky Favorites

**\$39.00 Per Person**

Southern Fried Chicken, BBQ Pulled Pork, Coleslaw, Mashed Potatoes and Gravy, Country Style Green Beans and Corn Bread

## Plated Dinners

**\*\* Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea**

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### Salad Selections— Select One\*\*

#### Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

#### Spinach Salad

Spinach, Bacon, Blueberries, Sliced Strawberries, Feta Crumbles, and Apple Vinaigrette

#### House Salad

Iceberg Lettuce, Baby Spinach, romaine Blend, Tomatoes, Cucumbers, Carrots, Assorted Dressings

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## Plated Dinners Continued

\*\* Includes Salad, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

### Entrée Selections

10 Oz. Ribeye \$45.00 Per Person

10 Oz Grilled Ribeye Drizzled with a Peppercorn Reduction Sauce

Chicken Breast Napoleon \$39.00 Per Person

Boneless Chicken Breast Topped with Red Peppers, Sauteed Spinach and Mozzarella Cheese With a Balsamic Reduction

Chicken Picatta \$36.00 Per Person

Boneless Chicken Breast Garnished with Green, Yellow, and Red Peppers, With a Lemon Caper Sauce

Pan Seared Chicken Breast Chardonnay \$36.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Diced Green Onion in a Chardonnay Butter Sauce

Sliced Pork Loin \$39.00 Per Person

Tender Boneless Pork Loin Drizzled with a Dijon Mustard Cream Sauce

Grilled Salmon Filet Market Price

Salmon Fillet Slowly Grilled to Perfection and Drizzled with a Lemon Dill Sauce

## Combination Dinners

\*\* Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

Land and Sea \$67.00 Per Person

Slow Roasted Beef Tenderloin with a Bourbon Demi Glaze Combined with 3 Grilled Jumbo Shrimp

Lemon Herb Chicken & Grilled Salmon Filet \$50.00 Per Person

Lemon Herb Chicken and a Grilled 6oz Salmon Filet Drizzled with Caper Cream Sauce

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## Dinner Buffets

**\*\*25 Person Minimum\*\***

**\*If Less Than 20 People Additional \$3.00 Per Person Fee Will Apply\***

### Salad Selections

Choice of two

Caesar Salad	Italian Pasta Salad	Macaroni Salad	Spinach Salad
Cole Slaw	Potato Salad	Fruit Salad	Tossed Garden Salad

### Side Selection

Choice of two

Au-Gratin Potatoes	Roasted Red Skin Potatoes	Macaroni & Cheese
Baked Potato	Scallop Potatoes	Broccoli Au Gratin
Baked Sweet Potato	Basmati Rice w/Mint & Parsley	Carrots in Brown Sugar Glaze
Mashed Potato	Rice Pilaf	Whole Kernel Corn
Country Style Green Beans	Green Beans Almandine	Vegetable Medley

## Entrée Selection

### Poultry

Chicken Marsala	Chicken Picatta	Curried Chicken Skewers
Chicken Florentine	Chicken Chardonnay	Grilled Herb Chicken
	Southern Fried Chicken	

### Turkey

Hot Brown Casserole

Slow Roasted Turkey Served with Cornbread Dressing & Pan Gravy

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## Entrée Selections

### Pork

Carnitas Pork Shoulder    BBQ Pulled Pork

Kentucky Ham with Pineapple & Raisin Sauce

Roasted Pork Loin with Dijon Mustard Sauce

### Beef

Beef Bourguignon with Egg Noodles    Beef Stroganoff over Egg Noodles

Beef Tips with a Wild Mushroom Sauce    Top Round Beef with Demi-Glaze

### Seafood

Baked Tilapia with Cajun Seasoning    Grilled Salmon with a Creamy Dill Sauce

Oven Baked North Atlantic Cod    Shrimp Scampi

### Vegetarian

Eggplant Parmesan    Pasta Primavera

Portabella Mushroom with Roasted Vegetables

## Entrée Pricing

One Entrée- \$45.00 Per Person

Two Entrées- \$49.00 Per Person

Three Entrées- \$53.00 Per Person

Additional Sides, Add \$2.00 Per Person

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## Dessert Selections

**\*\*Choice of One\*\***

Chocolate Cake   German Chocolate Cake   Red Velvet Cake  
Carrot Cake   Plain Cheesecake   Strawberry Cheesecake  
Pecan Pie   Apple Pie   Cherry Pie

## Cold Hors D'oeuvres

**\*\*Price is for 50 Pieces\*\***

Gulf Shrimp with Cocktail Sauce	\$300.00
Fruit Kabobs	\$250.00
Assorted Canapes	\$195.00
KY Country Ham Asparagus Rolls	\$195.00
Poker Sandwiches w/ Ham, Turkey, & Roast Beef	\$190.00
Assorted Tuna, Chicken Salad, or Pimento Cheese Sandwiches	\$175.00
Bruschetta	\$175.00
Deli Roulades	\$175.00
(Turkey or Ham, Southwest Ranch Cream Cheese Rolled in a Garlic Herb Tortilla)	
Curried Chicken Salad Phyllo Cups	\$150.00
Deviled Eggs	\$100.00

## Cold Display

**\*\*Price is for 50 Pieces\*\***

Imported & Domestic Cheeses	\$350.00
Antipasto Platter	\$325.00
Seasonal Fruit Display with Honey Yogurt Dip	\$300.00
Crudite Display w/ Dip	\$275.00

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## Hot Hors D'oeuvres

**\*\*Price is for 50 Pieces\*\***

Mini Beef Wellington	\$295.00
Scallops Wrapped in Bacon	\$295.00
Almond Stuffed Dates Wrapped in Bacon	\$275.00
Beef Skewers	\$275.00
Chicken Skewers	\$275.00
General Tso's Chicken Bites	\$275.00
Italian Stuffed Mushrooms	\$275.00
Mini Crab Cakes, Red Pepper Tartar Sauce	\$275.00
Chicken Wings with Two Sauces	\$265.00
Coconut Shrimp with Plum Sauce	\$250.00
BBQ Smokies Sausages	\$250.00
BBQ Meatballs	\$250.00
Bourbon Demi-Glaze Meatballs	\$250.00
Swedish Meatballs	\$250.00
Crab Rangoon	\$230.00
Franks in a Blanket	\$225.00
Chicken Tenders	\$225.00

## The Ultimate Cocktail Party

### Selection One- \$33.00 Per Person

Tuna Salad, Pimento Cheese, and Chicken Salad Finger Sandwiches.

One Hot Hors D'oeuvres (Excludes Market Price Items) Cocktail Snack Mix

Decorative Cheese Display Garnished with Seasonal Fresh Fruits

Tortellini with Your Choice of Sauce: Marinara, Meat, or Alfredo

Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

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# The Ultimate Cocktail Party

Continued

## Selection Two- \$35.00 Per Person

Poker Sandwiches— Silver dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef  
Decorative Cheese Display Garnished with Seasonal Fruits  
Display of Sliced & Whole Seasonal Fruits Served with a Honey Yogurt Dipping Sauce  
Colorful Display of Garden Fresh Vegetables with Zesty Ranch Dip  
Three Hot or Cold Hors D'oeuvres (Excludes Market Price Items)  
Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

## Selection Three- \$39.00 Per Person

Carved Roast Top Round of Beef Au Jus (Add \$75 per Uniformed Caterer)  
Poker Sandwiches— Silver Dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef  
Decorative Cheese Display Garnished with Seasonal Fresh Fruits  
Display of Sliced & Whole Fruits Served with a Honey Yogurt Dipping Sauce  
Colorful Display of Garden Fresh Vegetables with Zesty Ranch Dip  
Four Hot or Cold Hors D'oeuvres (Excludes Market Price Items)  
Tropical Fruit Punch, Lemonade, Iced Tea, & Coffee

## From The Bar

**\*\* Bartender Fee- \$75.00 Per Bartender\*\***

Assorted Coca-Cola Products	\$3.00
Domestic Bottled Beers	\$5.00
Imported Bottled Beers	\$7.00
Non-Alcoholic Bottled Beers	\$5.00
House Wines	\$6.00
Premium Brand Cocktails	\$8.00
Super Premium Brand Cocktails	\$9.00

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